

# Chocolate bananas

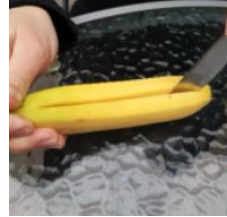
## You will need:

Bananas  
Chocolate buttons  
Tin foil  
Knife



## What to do:

1. Slice the banana down the middle.



2. Push the chocolate buttons into the banana.



3. Wrap the banana in tin foil and place on the fire/ in the oven for 5 minutes (if not melted, pop back on the fire/ in the oven for a few minutes longer.

4. Enjoy the chocolate banana. Take care it will be hot!



## Things to think about:

- What happened to the banana when it was cooked?
- How did the chocolate buttons change? What caused this change?
- Can we change the chocolate buttons back into their original state?